

Food



APPETIZERS

BAKED MUSHROOMS <i>remoulade – parsley</i>	7.5
CHARCUTERIE FROM LOCAL VENISON	9.0
SMOKED FISH CROISSANT <i>butter puff pastry – caraway – horseradish cream</i>	7.0
PFEFFERONI CURD CHEESE <i>date – spring onion</i>	6.0
HOME-MARINATED OLIVES 2023 <i>gremolata</i>	5.9
HOMEMADE RADISH KIMCHI <i>chilli – spring onion</i>	7.0
APPETIZER VARIATION <i>We serve all starters with Reingruber's homemade sourdough bread.</i>	28.0

STARTERS

HOMEMADE VENISON PATE <i>pistachio – dried plum – sauce cumberland</i>	26.0
BEEF TATAR FROM ORGANIC OX <i>gin-scrambled egg – sourdough bread</i>	26.0
MARINATED TURNIP <i>whey – salt yolk – lovage</i>	17.0

All prices in Euro incl VAT.
Obligatory cover charge in the evening
€4.00 per person.

S O U P S

CREAMY PUMPKIN POTATO SOUP 11.0
grammel – pumpkin seed oil

BEEF BROTH 5.2
mirepoix – chives
optional with
semolina dumpling – sliced pancakes – cheese dumpling –
liver dumpling – spleen slices
standard with 2 pieces, each extra 1.9

E N T R E E S

VIENNESE SNAILS 14.0
chervil butter – brusli – jerusalem artichoke cream

HOMEMADE BLOOD SAUSAGE 18.0
fermented pumpkin – radish – cabbage

GRATINATED MARROWBONE 12.0
sourdough bread – chives

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TIME TOGETHER
IS TIME WELL SPENT.

MAIN COURSES

<i>FRIED SPECIALS</i> DUROC PORK SCHNITZEL <i>parsley potatoes – cranberries – lemon</i>	23.0
FREGOLA SARDA <i>beetroot – smoked fish – raw milk cheese “belp ball”</i>	23.0
BUTTERMILK FRIED CHICKEN <i>parsley potatoes – cranberries – lemon</i>	26.0
SPINACH DUMPLING <i>brown butter – black pepper – mountain cheese</i>	21.0
CATCH OF THE DAY <i>depending on availability, whole roasted parsley potatoes – melted butter – lemon</i>	29.0
BREADED WILD RABBIT <i>parsnip – spruce tips – horseradish</i>	26.0
CAULIFLOWER WITH BREADCRUMBS <i>cream – sour beetroot – chervil</i>	21.0

IN ADDITION

GREEN SALAD <i>small large</i>	5.9 9.9
MIXED SALAD <i>small large</i>	6.9 11.9

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DESSERT

KAISERSCHMARREN 19.5
*stewed plums- walnut ice cream – raisins
 (waiting time about 30 Minuten)*

LIND'S SEMOLINA CAKE 12.0
white chocolate – plum – caramelised nuts

G'SCHLAMPERTER STRUDEL 9.0
vanilla ice cream – whipped cream – almond crumble

“BUBI KOPF” 13.0
Chestnut – vanilla – cranberry

BAKED CURD DUMPLINGS 14.0
cinnamon-sugar – sour cherry

DIGESTIF 2 c l

SCHILCHER TREBERN BARRIQUE 4.9
Jauk Steiermark

WEINBRAND FROM SCHILCHER 4.9
Jauk Steiermark

ARMIN ARMAGNAC | BAS ARMANAGNACS 9.8
6 yo

HOMEMADE SCHNAPPS 4.9
*“Gravensteiner” apple – “Gute Luise” pear – apricot –
 old pear – apple – nut*

SAMMERHOF 9.5
*blood orange 9.5
 old plum 9.5*

The 14 allergens: Our staff will be happy to inform you about allergens or ingredients in our dishes. If you wish to avoid a specific EU allergenic ingredient, please let us know. We will gladly try to fulfil your request based on our capabilities.

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